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Wonna A Zo

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Appl. No.	:	09/976,377	Confirmation No. 9750
Applicants	:	MURRAY et al.	
Filed	:	10/21/2001	
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Examiner	:	BECKER, Drew E.	
Docket No.	:	KFHI-100	
Customer No.	:	23290	

APPEAL BRIEF

Mail Stop Appeal Brief-Patents
Commissioner for Patents
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Sir:

Applicants respectfully submit the following Appeal Brief in accordance with 37 C.F.R. 41.37 together with the fee set forth in 37 CFR 41.20(b).

This Appeal is from a final Office Action dated May 11, 2004, finally rejecting Claims 21-40 and 59. No claims are allowed.

I. REAL PARTY IN INTEREST

The real party in interest is Kraft Foods Holdings, Inc. by way of an Assignment recorded in the U.S. Patent and Trademark Office at Reel 012605, Frame 0106.

II. RELATED APPEALS AND INTERFERENCES

There are presently no related appeals or interferences known to Applicants, Applicants' representatives, or the Assignee.

III. STATUS OF CLAIMS

Claims 1-20 and 41-58 have been canceled.

Claims 21-40 and 59 are pending and stand rejected. Claims 21-40 and 59 are being appealed. The claims are set forth in the attached Claims Appendix.

IV. STATUS OF AMENDMENTS

A Request for Reconsideration After Final Rejection Under 37 CFR 1.116 And Summary Of Telephonic Interview was filed via certificate of facsimile on June 3, 2004. No claims were amended. An Advisory Action was mailed June 18, 2004. A Notice of Appeal was filed on July 30, 2004.

V. SUMMARY OF CLAIMED SUBJECT MATTER

The method of independent Claim 21 is directed to a method of making a multiplicity of rolled food products. Multiple, continuous, at least substantially parallel strips of a flowable food product are conveyed while cooling. Each food strip is supported on a strip of support material as shown in FIG. 4 and described in paragraph [0052]. The method provides for segmenting each of the food strips across the entire width of the food strip while the food is still in a flowable form to form a multiplicity of multi-segmented food strips. See paragraphs [0011]-[0012] and [0052].

Each multi-segmented food strip has a plurality of separable food segments. As shown in FIG. 8, each multi-segmented food strip 38 is segmented across its width 135 and has a plurality of separable food segments 140. Each of the multi-segmented food strips and

the respective strip of support material are cut all the way through to form a leading end and a trailing end. See paragraph [0040]. Each cut, multi-segmented food strip and the respective strip of support material is rolled around the leading end to form a multiplicity of rolled food products. Accordingly, each rolled food product has a plurality of separable food segments where the separable food segments are obtained by segmenting or perforating across the entire width of the food strip. Thus, the rolled food product has segmented or perforated cuts across its entire width as shown in FIG. 8 and described in paragraphs [0052]-[0054].

The segmented rolled food item according to the present invention permits the easy and discrete removal of one or more segments of food. Consumers, especially young children, may break off one or more pieces to play with or to eat, thus creating a novelty form of merchandising for the food. The separation of segments into predetermined lengths may be achieved by youngsters without substantial distortion of the separated pieces or the remaining roll. Additionally, the rolled food item may be repeatedly unrolled and re-rolled without any undesired separating of the food segments. See paragraph [0008].

VI. GROUNDS OF REJECTION TO BE REVIEWED UPON APPEAL

1. Claims 21-31, 33-38, 40 and 59 stand rejected under 35 U.S.C. 103(a) over U.S. Patent No. 5,205,106 (Zimmermann et al.) in view of U.S. Patent No. 5,538,742 (McHale et al.).

2. Claim 32 stands rejected under 35 U.S.C. 103(a) over Zimmermann et al. in view of McHale et al. and WO 97/33822.

3. Claim 39 stands rejected under 35 U.S.C. 103(a) over Zimmermann et al. in view of McHale et al. and U.S. Patent No. 6,217,309 B1 (Jens et al.).

VII. ARGUMENT

A. Summary of the Applied References

1. Zimmermann et al.

Zimmermann et al. discloses a rolled food item made by depositing food in a multiplicity of continuous strips on a single support material. The support material is cut between the strips of food in a first cutting section. In a second cutting section, the multiplicity of food strips are cut to the desired length. The strips are then rolled in a roll-up section (Abstract).

The food strips may also be embossed with figures or shapes prior to entering the roll-up section. The resulting figures remain on the strip of support material as the rest of the continuous, non-segmented food strip is pulled from the support during consumption (col. 9, lines 9-20). Zimmermann et al. states that an object of the invention is to deposit food as strips on a support material "such that longitudinal cutting of the food to form strips is not required" (col. 1, lines 34-41, emphasis added).

2. McHale et al.

McHale et al. discloses a multi-phase sheeted chewing gum product. The product comprises a flat sheet having: (1) a first mass of chewing gum, and (2) a second mass of a confectionary product having a different color than the first mass. See FIGS. 1-7. Unlike Zimmermann et al., the chewing gum product of McHale et al. is not supported on a support material.

The flat sheet is scored so that it can be cut into the desired size and shape for the *final* piece of chewing gum (col. 7, lines 20-25).

If the desired final form is a long rolled-up tape, the sheet is scored lengthwise at 0.75 inch intervals and laterally cut at 6 feet. See FIG. 13. This is contrary to the above-described objective of Zimmerman et al. to avoid longitudinal cutting of the food.

If the desired final form is a conventional stick of chewing gum, the sheet is scored lengthwise at 0.75 inch intervals and also scored at 3 inch intervals across its width. The sheet is then broken by a conventional sheeting machine to produce typical 0.75 x 3 x 0.055 inch sticks of chewing gum (col. 7, lines 41-50).

McHale et al. also discloses an embodiment in which a single piece of gum is formed into a disk. Each disk may be scored to "create the look" of pizza slices (i.e., slice scores). The slice scores radiate from a central point on a disk of gum to an outer circumferential edge.

3. WO 97/33822

WO '822 discloses a winding assembly for manufacturing individual pieces of rolled product. A nozzle may deposit a drop of edible adhesive adjacent to the trailing end of a strip of support material, which is then used to adhere the trailing end to the back side of the next outermost winding, keeping the roll in a wound-up state (Abstract).

4. Jens et al.

Jens et al. discloses a sliced food product, such as a cheese or meat product, having a design or figure cut therein (Abstract). Cutting die members 20, 22 define a cutting pattern for forming a "pop out" design (e.g., bones, dinosaurs, cartoon characters). The "pop out" design may be easily separated from the surrounding peripheral portion of the slice (col. 2, lines 38-65). The cutting die members 20, 22 may have a substantially flat end surface to avoid cutting film wrap 26, 28 (col. 3, lines 51-55).

B. Rejection Under 35 U.S.C. 103(a) over Zimmermann et al. in view of McHale et al.

1. Claims 21-22, 30-31, 33–34, 40, and 59

As discussed above, Zimmermann et al. discloses a rolled food item made by depositing food in a multiplicity of continuous strips on a single support material. The support material is cut between the strips of food. Zimmermann et al. does not teach or suggest segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips, wherein each multi-segmented food strip has a plurality of separable food segments, as recited in Claim 21. Zimmerman et al. does not teach or suggest a rolled food item with segmented or perforated cuts 135 across its entire width as claimed and as shown in FIG. 8.

In the Advisory Action dated June 19, 2004, the Examiner mischaracterized Applicants' arguments as asserting that Zimmermann et al. does not teach or suggest multiple segments. See Advisory Action at page 2. However, the Examiner's citation of col. 9, lines 1-28 supports Applicants' argument. Col. 9 of Zimmermann et al. merely discloses that figures or shapes may be *embossed in* a food strip. The resulting figures remain on the strip of support material as the rest of the continuous, non-segmented strip is pulled from the support during consumption. Thus, the embossed figures are not the result of segmenting or perforating across the entire width of a strip, as recited in Claim 21.

McHale et al. does not overcome the deficiencies of Zimmermann et al. Like Zimmerman et al., McHale et al. does not teach or suggest segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips, wherein each multi-segmented food strip has a plurality of separable food segments, as recited in Claim 21.

During prosecution, the Examiner pointed to Figures 5-7 and 14 of McHale et al. to assert that McHale et al. discloses width-wise segmenting to form a multi-segmented food strip. To the contrary, each of these Figures supports Applicant's position.

FIGS. 5-6 show single sticks of chewing gum with either stripes of a second chewing gum running diagonally across the stick or round bits of the second chewing gum embedded therein. Thus, FIGS. 5-6 do not teach or suggest segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips, where each multi-segmented food strip has a plurality of separable food segments. Furthermore, these embodiments are not rolled food items and are not obtained from a rolled up strip, but rather are obtained from a flat sheet. See col. 7, line 17 - col. 8, line 2.

FIG. 7 shows an embodiment in which a single piece of gum is formed into a disk. Each disk may be scored along lines 55 to "create the look" of pizza slices. There is no teaching or suggestion that the single piece of gum is then separable into a plurality of gum segments. The pizza slice scores on a disk of gum do not teach or suggest segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips, wherein each multi-segmented food strip has a plurality of separable food segments. This embodiment is not a rolled food item and is not obtained from a rolled up strip, but rather is obtained from a flat sheet. See col. 11, lines 48-54.

FIG. 14 merely shows a leading edge of a six foot sheet of chewing gum. The six foot sheet is not segmented or perforated across the entire width to form a multiplicity of multi-segmented food strips, each multi-segmented food strip having a plurality of separable food segments.

None of the Figures in McHale et al. teaches or suggests segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips. Moreover, the single pieces of gum, single gum disks, and the rolled up gum tape of McHale et al. do not teach or suggest a rolled food product having a plurality

of separable food segments obtained by segmenting or perforating across the entire width of the food strip.

Accordingly, the *combined* teachings of Zimmermann et al. and McHale et al. do not teach or suggest segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips, wherein each multi-segmented food strip has a plurality of separable food segments. Contrary to the assertions in the final Office Action and the Advisory Action, Applicants have never attacked the cited references individually. Further, Applicants maintain that the combination of Zimmermann et al. and McHale et al. is improper.

2. The Combination of Zimmermann et al. and McHale et al. is Improper

Zimmermann et al. *teaches away* from the method of McHale et al. Zimmermann et al. states that an object of the invention is to deposit food as strips on a support material "such that longitudinal cutting of the food to form strips is not required". However, McHale et al. requires longitudinal scoring and cutting of sheets of gum without a support material. Accordingly, faced with the disclosure of Zimmermann et al., one of ordinary skill in the art would not seek the teachings of McHale et al. It is axiomatic that a reference must be considered in its entirety, including disclosures that teach away from the claimed invention. See MPEP 2141.02.

There is also no motivation to combine the references. There is no suggestion in either Zimmermann et al. or McHale et al. for "better portioning" of a rolled strip food product, as asserted by the Examiner in the final Office Action and in the Advisory Action. In fact, this suggestion for segmenting a strip into a plurality of separable segments for easy removal by a consumer, such as a young child, comes from Applicants' disclosure, not from the cited references. Hindsight is impermissible and is demonstrated when an examiner

rejects an application in reliance upon teachings not drawn from any prior art disclosure, but from applicants' own disclosure. In re Deminski, 230 USPQ 313, 316 (Fed. Cir. 1996).

Further, there has been no demonstration of a reasonable expectation of success. There is no reasonable expectation that the scoring and breaking of gum would be applicable to the rolled fruit material of Zimmermann et al.

3. Claims 23-25

Zimmermann et al. does not teach or suggest embossing at least one shape disposed within a single separable segment of each strip of food, as recited in Claim 23. Zimmerman et al. also does no teach or suggest embossing so that a shape is divided between at least two separate segments of at least one strip of food, as recited in Claim 24 or that the at least two separate segments are not adjacent to each other, as recited in Claim 25. FIG. 8 shows the embossed shape divided between at least two segments.

Instead, Zimmerman et al. discloses embossing a single, solitary non-segmented food strip with figures or shapes that remain on the strip of support material as the rest of the food strip is pulled from the support. McHale et al. is directed to a multi-phase sheeted chewing gum product, and does not teach or suggest any embossing of at least one shape. Thus, the combination of Zimmerman et al. and McHale et al., even if proper, does not teach or suggest: (1) embossing at least one shape disposed within a single separable segment of each strip of food, as recited in Claim 23; (2) embossing so that a shape is divided between at least two separate segments of at least one strip of food, as recited in Claim 24; or (3) that a shape is divided between at least two separate segments that not adjacent to each other, as recited in Claim 25.

4. Claims 26-28, 35, and 37

The Examiner asserts that the embosser 108 of Zimmermann et al. segments the food strips. See final Office Action at page 2. However, the embosser 108 does not segment across the entire width of the food strip as claimed. Additionally, Zimmerman et al. does not teach or suggest that segmenting or perforating comprises feeding multiple continuous strips of food supported on a support material into a gap defined by an upper anvil and the underside of a rotating segmenting roller, wherein the segmenting roller has a plurality of circumferential lanes on the roller surface, each lane containing a series of circumferentially spaced radially projecting knife edges, as recited in Claim 26. See paragraphs [0020]-[0021] and reference numerals 30 (roller), 31 (lanes), and 32 (knives) of FIG. 2 of the present specification.

In fact, there is no structure disclosed for embosser 108 of Zimmerman et al., other than the schematic box shown in FIG. 1. The water knives in Zimmerman et al. are part of cutting section 62 (cutting the support material) and cutting section 64 (cutting lengths of the food strips), not embosser 108. There is no teaching or suggestion of a segmenting roller having a plurality of circumferential lanes on the roller surface, each lane containing a series of circumferentially spaced radially projecting knife edges, as recite in Claim 26. As noted in Zimmerman et al., the water knives have no blades or jagged edges (col. 5, lines 13-15). Thus, Zimmerman et al. also does not teach or suggest that the circumferentially spaced knife edges are continuous, as recited in Claim 35.

McHale et al. does not overcome the deficiencies of Zimmerman et al. The Examiner asserts that McHale segments across the entire width of food with a scoring roller 123 having knives, as shown in FIG. 14. There is no teaching or suggestion in McHale et al. that roller 123 has any circumferential lanes on the roller surface, much less that each lane contains a series of knife edges, as recited in Claim 26. McHale et al. discloses that roller

123 may have a "lateral blade" (col. 8, line 1), but does not teach or suggest that the circumferentially spaced knife edges are continuous, as recited in Claim 35.

Thus, the combination of Zimmerman et al. and McHale et al., even if proper, does not teach or suggest segmenting or perforating comprises feeding multiple continuous strips of food supported on a support material into a gap defined by an upper anvil and the underside of a rotating segmenting roller, wherein the segmenting roller has a plurality of circumferential lanes on the roller surface, each lane containing a series of circumferentially spaced radially projecting knife edges, much less that the knife edges are continuous.

5. Claims 36 and 38

The water knives of Zimmerman et al. have no blades or jagged edges. Thus, Zimmerman et al. does not teach or suggest circumferentially spaced knife edges that are discontinuous, as recited in Claim 36, or that the discontinuous knife edges are in the shape of a serrated or a notched straight edge that is about 15% nicked to about 50% nicked, as recited in Claim 38.

McHale et al. does not overcome the deficiencies of Zimmerman et al. McHale et al. merely discloses that roller 123 may have a "lateral blade". Like Zimmerman et al., McHale et al. does not teach or suggest circumferentially spaced knife edges that are discontinuous, much less that such discontinuous knife edges are in the shape of a serrated or a notched straight edge that is about 15% nicked to about 50% nicked.

Thus, the combination of Zimmerman et al. and McHale et al., even if proper, does not teach or suggest the circumferentially discontinuous knife edges of Claims 36 and 38.

6. Claim 29

Neither Zimmerman et al. or McHale et al. teaches or suggests that each strip of food supported on a support material is conveyed through at least one guide located on the upper

anvil surface, as recited in Claim 29. See reference number 40 in FIG. 2 and FIG. 4 of the present specification. Each food strip and the respective support material are conveyed through a guide on the upper anvil surface. As a result, each food strip and its respective support material are separate from the other food strips and their respective support material. See reference numerals 17 and 38 in FIG. 4 of the present specification. In contrast, the food strips 14 of Zimmermann et al. are deposited on the same support material 16 and are not conveyed through any guide on an anvil surface. See FIG. 4 of Zimmerman et al. McHale et al. discloses sheets of gum without any support material. Thus, the combination of Zimmerman et al. and McHale et al., even if proper, does not teach or suggest that each strip of food supported on a support material is conveyed through at least one guide located on the upper anvil surface, as recited in Claim 29.

B. Rejection Under 35 U.S.C. 103(a) over Zimmermann et al. in view of McHale et al. and WO 97/33822

1. Claim 32

The arguments presented above regarding the rejection of Claims 21 and 26 over Zimmerman et al. and McHale et al. are incorporated herein.

WO '822 discloses a winding assembly for manufacturing individual pieces of rolled product. Like Zimmermann et al. and McHale et al., WO '822 does not teach or suggest segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips, wherein each multi-segmented food strip has a plurality of separable food segments on a support strip. WO '822 also does not teach or suggest a rolled food product having a plurality of separable food segments obtained by segmenting or perforating across the entire width of the food strip. Thus, any combination of the edible adhesive of WO '822 and the rolled food item of Zimmerman et al. or the multi-phase chewing gum product of McHale et al. would not have led one of ordinary skill

in the art to practice the method of making a multiplicity of rolled food products, as recited in Claim 32.

C. Rejection Under 35 U.S.C. 103(a) over Zimmermann et al. in view of McHale et al. and Jens et al.

1. Claim 39

The arguments presented above regarding the rejection of Claims 21 and 26 over Zimmerman et al. and McHale et al. are incorporated herein.

As acknowledged by the Examiner, Zimmermann et al. and McHale et al. do not teach or suggest a circumferentially-spaced knife edge that is rounded or substantially flat in cross-section.

Jens et al. does not overcome the deficiencies of Zimmermann et al. and McHale et al. The cutting die members 20, 22 of Jens et al. may have a substantially flat end surface to avoid cutting film wrap 26, 28. In contrast, the water knives of cutting section 62 of Zimmermann et al. cut the support material. The water knives of cutting section 64 cut both the food and the support material. Thus, there is no reason why the cutting die members of Jens et al. would be substituted for the water knives of Zimmermann et al.

Further, as the cutting die members 20, 22 of Jens et al. define a cutting pattern for a "pop out" design (e.g., dinosaurs), any combination of Jens et al. with Zimmermann et al. would have resulted in the cutting die members 20, 22 being used for embosser 108 of Zimmermann et al. to imprint figures in the food, not to segment or perforate the food strips across the entire width of each food strip. The resulting embossed figures would form a "pop out" design that is easily separated from the surrounding peripheral portion of the slice.

There is no film wrap or supporting material in McHale et al. The lateral cutting roller 123 of McHale et al. merely scores a sheet of confectionary product which is later

broken by the force exerted by breaking brush 134. There is no teaching or suggestion to substitute the cutting die members 20, 22 of Jens et al., which are used to cut or imprint patterns, for the lateral cutting roller 123 of McHale et al. as asserted by the Examiner.

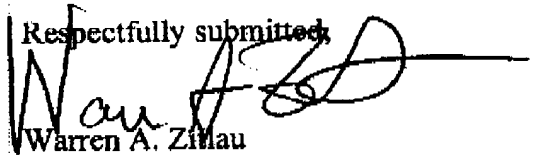
Any combination of Zimmermann et al., McHale et al., and Jens et al. would not result in a circumferentially-spaced knife edge that is rounded or substantially flat in cross-section, as recited in Claim 39, being used in a process for segmenting or perforating food strips across the entire width of each food strip to form a multiplicity of multi-segmented food strips, wherein each multi-segmented food strip has a plurality of separable food segments on a support strip.

VIII. CONCLUSION

For all of the above reasons, Applicants respectfully request this Honorable Board to reverse the rejection of Claims 21-40 and 59.

The Commissioner is hereby authorized to charge the appeal fee in the amount of $330 to Deposit Account No. 501032. Any additional fees should be charged to, or any overpayment in fees should be credited to, Deposit Account No. 501032 (Docket No. KFHI-100).

Respectfully submitted,



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CLAIMS APPENDIX

1-20. (Canceled)

21. (Previously Presented) A method of making a multiplicity of rolled food products comprising:

conveying while cooling multiple, continuous, at least substantially parallel strips of a flowable food product, wherein each food strip is supported on a strip of support material,

segmenting or perforating each of said food strips across the entire width of the food strip while the food is still flowable to form a multiplicity of multi-segmented food strips, each multi-segmented food strip having a plurality of separable food segments,

cutting all the way through each of said multi-segmented food strips and the respective strip of support material to form a leading end and a trailing end of each multi-segmented food strip and the respective strip of support material, and

rolling each of said cut, multi-segmented food strips and the respective strip of support material around said leading end to form a multiplicity of rolled food products,

wherein each rolled food product has a plurality of separable food segments obtained by segmenting or perforating across the entire width of the food strip.

22. (Previously Presented) A method of making a multiplicity of rolled food products according to claim 21 wherein said segmenting or perforating further comprises embossing or imprinting to form a definite shape in each of said strips of food.

23. (Original) A method of making a multiplicity of rolled food products according to claim 22 wherein said embossing or imprinting results in at least one shape disposed within a single segment of each said strips of food.

24. (Original) A method of making a multiplicity of rolled food products according to claim 22 wherein said embossing or imprinting results in a shape which is divided between at least two separate segments of at least one of said strips of food.

25. (Original) A method of making a multiplicity of rolled food products according to claim 24 wherein said two separate segments are not adjacent each other.

26. (Previously Presented) A method of making a multiplicity of rolled food products according to claim 21 wherein said segmenting or perforating comprises feeding said multiple continuous strips of food supported on a support material into a gap defined by an upper anvil surface and the underside of a rotating segmenting roller,

said rotating segmenting roller having a plurality of circumferential lanes on the roller surface, each circumferential lane containing a series of circumferentially spaced radially projecting knife edges that are disposed for cutting entirely across the width of the strips of food.

27. (Previously Presented) A method of making a multiplicity of rolled food products according to claim 26 wherein, in said segmenting or perforating, said radially projecting knife edges are spaced so as to segment each of said strips of food at a predetermined interval.

28. (Original) A method of making a multiplicity of rolled food products according to claim 26 which further comprises guiding each of said multiple strips of food supported on a strip of support material so as to keep them at least substantially parallel to and separate from each other during processing.

29. (Previously Presented) A method of making a multiplicity of rolled food products according to claim 28 wherein, in said guiding, each of said multiple strips of food supported on a strip of support material is conveyed through at least one guide located in said upper anvil surface.

30. (Original) A method of making a multiplicity of rolled food products according to claim 21 which further comprises guiding each of said multiple parallel strips of food supported on a strip of support material so as to keep them at least substantially parallel to and separate from each other during processing.

31. (Original) A method of making a multiplicity of rolled food products according to claim 21 wherein said segmenting or perforating effectively segments each of said multiple strips of food without segmenting or perforating said strip of support material.

32. (Previously Presented) A method of making a multiplicity of rolled food products according to claim 26 wherein edible adhesive is applied near the trailing end of each of said strips of food and thereby holds the trailing end against the next adjacent layer in the rolled food product.

33. (Original) A method of making a multiplicity of rolled food products according to claim 21 wherein said strips of food product are cooled to a temperature of from about 75° F to about 90° F for said segmenting or perforating.

34. (Original) A method of making a multiplicity of rolled food products according to claim 26 wherein said strips of food product are cooled to a temperature of from about 75° F to about 90° F for said segmenting or perforating.

35. (Original) A method of making a multiplicity of rolled food products according to claim 26 wherein said circumferentially spaced knife edges are continuous knife edges.

36. (Original) A method of making a multiplicity of rolled food products according to claim 26 wherein said circumferentially spaced knife edges are discontinuous knife edges.

37. (Original) A method of making a multiplicity of rolled food products according to claim 35 wherein said continuous knife edges are in the shape of a straight edge, a lightning bolt, a letter, a number, a musical note or symbol, a mathematical symbol, a border of a puzzle piece, a matching tab and socket or plug-in design, a squiggly or crooked line, or a combination thereof.

38. (Original) A method of making a multiplicity of rolled food products according to claim 36 wherein said discontinuous knife edges are in the shape of a serrated or a notched straight edge that is about 15% nicked to about 50% nicked.

39. (Original) A method of making a multiplicity of rolled food products according to claim 26 wherein said circumferentially spaced knife edge is rounded or substantially flat in cross-section.

40. (Original) A method of making a multiplicity of rolled food products according to claim 21 wherein from about 8 to about 16 multiple continuous strips of food supported on a strip of support material are processed simultaneously.

41-58. (Canceled)

59. (Previously Presented) A method of making a multiplicity of rolled food products according to claim 21 wherein each of said strips of food comprises a dehydrated fruit puree.